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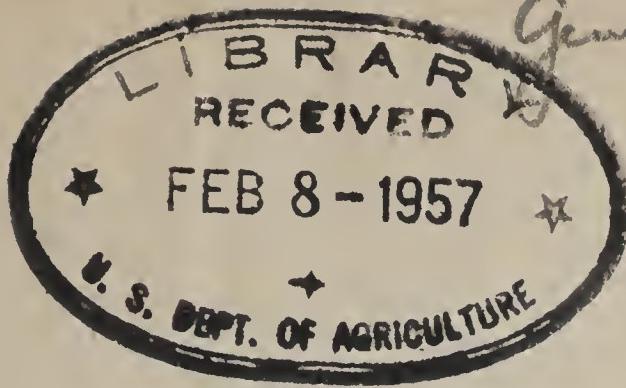


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United States Department of Agriculture,  
U.S. BUREAU OF CHEMISTRY.

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**STANDARDS OF PURITY FOR FOOD PRODUCTS.**

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Tentative draft submitted as a basis for suggestion.

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[Prepared by the Committee on Food Standards, Association of Official Agricultural Chemists.]

**PRINCIPLES ON WHICH THE STANDARDS ARE BASED.**

The general considerations which have guided the committee in preparing the standards for food products are the following:

1. The standards are expressed in the form of definitions, with or without accompanying specifications of limit in composition.
2. The main classes of food articles are defined before the subordinate classes are considered.
3. The definitions are so framed as to exclude from the articles defined substances not included in the definitions.
4. The definitions include, where possible, those qualities which make the articles described wholesome for human food.
5. A term defined in any of the several schedules has the same meaning wherever else it is used in this report.
6. The names of food products herein defined usually agree with existing American trade or manufacturing usage; but where such usage is not clearly established or where trade names confuse two or more articles for which specific designations are desirable, preference is given to one of the several trade names applied.
7. Standards are based upon data representing materials produced under American conditions and manufactured by American processes or representing such varieties of foreign articles as are chiefly imported for American use.
8. The standards fixed are such that a departure of the articles to which they apply, above the maximum or below the minimum limit prescribed, is evidence that such articles are of inferior or abnormal quality.
9. The limits fixed as standard are not necessarily the extremes authentically recorded for the article in question, because such extremes are commonly due to abnormal conditions of production and are usually accompanied by marks of inferiority or abnormality readily perceived by the producer or manufacturer.

## FOOD STANDARDS.

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### I. ANIMAL PRODUCTS.

#### B. MILK AND ITS PRODUCTS.

##### f. MISCELLANEOUS MILK PRODUCTS.

###### i. *Ice cream.*

1. *Ice cream* is a frozen product made from cream and sugar, with or without a standard flavor, and contains not less than fourteen (14) per cent of butter fat.

2. *Fruit ice cream* is a frozen product made from cream, sugar, and sound, clean, mature fruits, and contains not less than thirteen (13) per cent of butter fat.

3. *Nut ice cream* is a frozen product made from cream, sugar, and sound, nonrancid nuts, and contains not less than thirteen (13) per cent of butter fat.

4. *Mixed ice cream* is a frozen product made from cream, sugar, and other harmless ingredients, and contains not less than eight (8) per cent of butter fat.

### II. VEGETABLE PRODUCTS.

#### B. FRUITS AND VEGETABLES.

##### b. VEGETABLES AND VEGETABLE PRODUCTS.

1. *Vegetables* are the succulent, clean, sound, edible parts of herbaceous plants used for culinary purposes.

2. *Dried vegetables* are the clean, sound products made by drying properly matured and prepared vegetables in such a way as to take up no harmful substance, and conform in name to the vegetables used in their preparation; *sundried vegetables* are dried vegetables made by drying without the use of artificial means; *evaporated vegetables* are dried vegetables made by drying with the use of artificial means.

3. *Canned vegetables* are properly matured and prepared fresh vegetables, with or without salt, sterilized by heat, with or without previous cooking, in vessels from which they take up no metallic substance, kept in suitable, clean, hermetically sealed vessels, and conform in name to the vegetables used in their preparation.

4. *Pickles* are clean, sound, immature cucumbers, properly prepared, without taking up any metallic compound other than salt, and preserved in any kind of vinegar, with or without spices; *pickled onions*, *pickled beets*, *pickled beans*, and other pickled vegetables are vegetables prepared as above described, and conform in name to the vegetables used.

5. *Salt pickles* are clean, sound, immature cucumbers, preserved in a solution of common salt, with or without spices.

6. *Sweet pickles* are pickled vegetables in the preparation of which sugar (sucrose) is used.

7. *Sourkraut* is clean, sound, properly prepared cabbage, mixed with salt, and subjected to fermentation.

8. *Catchup* (*ketchup*, *catsup*) is the product made from the properly prepared pulp of clean, sound, fresh, ripe tomatoes, with spices and with or without sugar and vinegar, and sterilized by heat; *mushroom catchup*, *walnut catchup*, etc., are catchups made as above described, and conform in name to the substances used in their preparation.

#### D. CONDIMENTS (except vinegar).

28a. *Prepared mustard* (*German mustard*, *French mustard*, *mustard paste*) is a paste composed of a mixture of ground mustard seed or mustard flour with salt, spices, and vinegar, and, calculated free from water, fat, and salt, contains not more than twenty-four (24) per cent of carbohydrates, calculated as starch determined according to the official methods, nor more than twelve (12) per cent of crude fiber nor less than thirty-five (35) per cent of protein, derived solely from the materials named.

#### c. EDIBLE VEGETABLE OILS.

20. *Cocoa butter* (*cacao butter*) is the fat obtained from roasted, sound cocoa beans, and subjected to the usual refining processes; it is free from rancidity; has a refractive index ( $40^{\circ}$  C.) not less than one and forty-five hundred and sixty-six ten-thousandths (1.4566) and not exceeding one and forty-five hundred and ninety-eight ten-thousandths (1.4598); and an iodin number not less than thirty-three (33) and not exceeding thirty-eight (38).

### E. BEVERAGES AND VINEGAR.

#### a. TEA.

1. *Tea* is the leaves and leaf buds of different species of *Thea*, prepared by the usual trade processes of fermenting, drying, and firing. It meets the provisions of the act of Congress approved March 2, 1897, and the regulations made in conformity therewith (Treasury Department Circular 16, February 6, 1905), conforms in variety and place of production to the names it bears, and contains not less than four (4) nor more than seven (7) per cent ash.

#### b. COFFEE.

1. *Coffee* is the seed of *Coffea arabica* L. or *Coffea liberica* Bull., freed from all but a small portion of its spermoderm, and conforms in variety and place of production to the names it bears.

2. *Roasted coffee* is coffee which by the action of heat has become brown, and developed its characteristic aroma; it contains not less than ten (10) per cent of fat and not less than three (3) per cent of ash.

#### g. MALT LIQUORS.

1. *Malt liquor* is a beverage made by the alcoholic fermentation of an infusion, in potable water, of barley malt and hops, with or without malted cereals.

2. *Beer* is a malt liquor produced by bottom fermentation, and contains, in one hundred (100) cubic centimeters, at  $20^{\circ}$  C., not less than five (5) grams of extractive matters and sixteen one-hundredths (0.16) gram of ash, chiefly potassium phosphate, and not less than two and twenty-five hundredths (2.25) grams of alcohol.

3. *Lager beer, stored beer*, is beer which has been stored in casks for a period of at least three months, and contains, in one hundred (100) cubic centimeters, at  $20^{\circ}$  C., not less than five (5) grams of extractive matters and sixteen one-hundredths (0.16) gram of ash, chiefly potassium phosphate, and not less than two and fifty one-hundredths (2.50) grams of alcohol.

4. *Malt beer* is beer made of an infusion, in potable water, of barley malt and hops, and contains, in one hundred (100) cubic centimeters, at  $20^{\circ}$  C., not less than five (5) grams of extractive matter, nor less than two-tenths (0.2) gram of ash, chiefly potassium phosphate, nor less than two and twenty-five hundredths

(2.25) grams of alcohol, nor less than four-tenths (0.4) gram of crude protein (nitrogen x 6.25).

5. *Ale* is a malt liquor produced by top fermentation, and contains, in one hundred (100) cubic centimeters, at 20° C., not less than two and seventy-five hundredths (2.75) grams of alcohol nor less than five (5) grams of extract.

6. *Porter and stout* are varieties of ale colored by the addition of highly roasted malt to the infusion.



